

R·STUART & C^o

..... WINERY

CELEBRATING 20 YEARS

2020 HIRSCHY VINEYARD PINOT NOIR

Yamhill-Carlton, Oregon

TASTING NOTES:

COLOR – ruby, clear

AROMAS – strawberry, vanilla, plum, white truffle, rose, currant, fresh tobacco

FLAVORS – pie cherry, strawberry, crushed rock, fresh beet, apple blossom, vanilla

STRUCTURE – round mid palate, bright acidity at the finish

FOOD PAIRING: Grilled Roast Chicken with Spinach-Ricotta Crostini;
Pork Spare Ribs Braised in Red Wine

VINTAGE: 2020 – what a year! The vintage started off with rain, not to mention a global pandemic. The foundation for a vintage is set in the spring, so when we got a little heatwave in early March, we thought it might be a vintage that provided wines similar to that of 2016. During bloom we had some rain and wind, but lucky for us, it wasn't too bad. The summer followed with relatively cooler weather compared to recent years, which meant that fruit would need more hang time to get to full ripeness. Finally, the heat came and lasted through the first week of September. Then we were surprised with an extreme Easterly wind warning in Oregon at the beginning of September, with some winds measured at 50 mph. The high winds fueled and spread ongoing wildfires and the entire state was covered by a thick plume of smoke (*some areas had hazardous smoke conditions for almost a week*). We appear to be mostly spared from the smoke taint issue and we feel extremely fortunate that our sources of fruit for the most part were not in the direct (*literally*) line of fire.

VINEYARD: Owned by John and Linda Hirschy, the Pinot Noir from the Hirschy vineyard has developed a cult following among our friends and customers. The vineyard was planted in 2005 and is on Willakenzie soil. The vineyard is planted north/south, which is a bit more unusual for the area. We purchase from Blocks A, B, & D which is a mix of Dijon 667 & 115 clones and Dijon 777 clones. We pick the clones together and make it as one wine. These clones are famous for ripening a little earlier and the combination gives the wine a juicy mid-palate. We often see bright, yet rich, red cherry flavors here and a little “kick” on the finish (*which we attribute to a slightly higher alcohol*). The wine is balanced by the characteristic richness we see every year. This wine is packed with silky tannins, which contributes to a very soft mouth feel. This is one of the warmest sites we deal with and it competes for being the first harvest in any vintage. Hirschy fans love this wine because of its deep and complex flavors.



TECH SPECS:

Alc: 14%, TA: 5.2 g/L,
pH: 3.69, RS: <0.2%

COMPOSITION:

100% Pinot Noir

VINEYARD SOURCE:

Hirschy

AVA: Yamhill-Carlton

CASES PRODUCED: 51

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